



2005 Mourvèdre  
Ciel du Cheval Vineyard  
Red Mountain

Composition:	92% Mourvèdre 8% Syrah
Alcohol:	14.8%
pH:	3.85
Titrateable Acid:	5.5 grams/litre
Bottling:	August 16, 2006 298 cases

#### WINEMAKER'S NOTES

The 2005 vintage was a perfect combination of a frost-free spring, an even, warm summer, and a protracted 'Indian summer' -- virtually ideal conditions for excellent wine grapes. The extra hang time produced mature, concentrated flavors and the season's ideal weather resulted in small berry size. 2005 will stand as one of the most outstanding vintages in the industry's history.

This is our fourth vintage of Mourvèdre, a varietal rapidly becoming an important grape in Washington State. The cuttings are Beaucastel material sourced from Tablas Creek Vineyard, planted for us in 1999 by Jim Holmes at his renowned Ciel du Cheval Vineyard on Red Mountain. We planted this grape primarily for our southern-Rhône blend ("Sirocco"), but we couldn't resist bottling a small quantity as a single varietal. The addition of a little syrah lends structure and fills in the mid-palate.

Washington's Rhône varietal pioneer, Doug McCrea transforms grapes from the finest Columbia Valley vineyards into wines of extraordinary depth, balance, complexity and finesse. Annual Production: 4000 cases of Syrah, Vignier, Grenache, Mourvèdre, Roussanne and Counoise.

**90 points - Wine Enthusiast** May, 2007: "This Mourvèdre (with 8% Syrah) is still coming together, but all the right pieces are in place. Young, tight and compact, it opens with tart berry and currant fruit, then shows a distinctive, earthy underpinning. As it unwinds it shows wet earth, graphite, pepper and truffle, balanced and layered but still a bit shut down. Give it a lot of breathing time, or put away for a couple of years."

Washington State's Premier Rhône Varietal Winery

www.McCreaCellars.com \* 1.800.378.6212